

GENESEE FIRE RESCUE HOT TAKES

SUMMER 2022



Letter from the Chief

Dear residents of the Genesee Fire Protection District (GFPD):

Welcome to the inaugural edition of Hot Takes—a quarterly newsletter that includes education and resources aimed at keeping you safe and informed. In this issue, GFPD Board President Scott Mefford discusses how the district has changed over the years by improving firefighter safety and investing in top-of-the-line equipment.

Our beautiful district is unfortunately at an extreme risk for wildfires. With only one way in and out, our focus is on always being prepared. One way is through our [Community Wildfire Protection Plan](#), which assessed the district's wildfire risk, and a second is the parcel-level analysis performed through a partnership with the [Wildfire Research Center \(WiRe\)](#). Together, these assessments provide valuable insight into our shared risk so that we can build a safer community through robust planning and action. A critical aspect of all our planning is evacuation—how to make an evacuation plan, when to leave, and what to bring with you, among other vital information.

Our volunteers are the heart of our department, including firefighters, our board members, and our auxiliary. We are always looking for new members. You can visit our [website](#) for more information about ways to get involved.

As our 50th anniversary approaches, a time to reflect on where we've been and where we're going, I am proud of our progress. Thank you for being a part of this amazing community and for always supporting Genesee Fire Rescue.

Sincerely,

Jason Puffett
Fire Chief



Sign up at LookoutAlert.co to receive emergency notifications

LookoutAlert is the official emergency notification system of the regional collaborative of Jefferson County and all cities within it, the City and County of Broomfield, and the City of Westminster.



About Jason Puffett, Fire Chief

Career: Became Fire Chief in 2015

Favorite books: *Fire on the Mountain* by John Maclean and *Failure is Not an Option* by Gene Kranz

Hobbies: Camping, biking, hiking, skiing, traveling, and spending time with his family

Better equipment, same heart—How GFR puts people first

Scott Mefford, former Fire Chief and current President of the Genesee Fire Protection District (GFPD) Board of Directors, said Genesee Fire Rescue (GFR) has gone through many changes since 1994, when he was part of the department's second fire academy. In 1994, the department's engines consisted of two used pumpers that were purchased, repainted, and retrofitted for the department's use. The equipment frequently had maintenance issues, but the volunteers were trained to repair them and kept everything operational and in service.

The department has come a long way since then, and today has some of the best engines and equipment available. Yet, the sense of camaraderie between firefighters and their commitment to protecting the Genesee community has remained constant. Mefford added that "volunteering as a firefighter in Genesee is a challenging and rewarding endeavor, and a unique opportunity to help your community and make a real difference in people's lives."

Mefford said that today's academy graduates also receive more high-quality training than ever before, with all firefighters being tested and certified by the Colorado Division of Fire Prevention and Control.

"Another great improvement is the focus we now place on firefighter safety," he said. "Additionally, our abilities

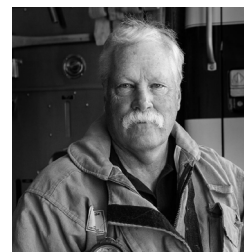


to control and fight wildfires have expanded greatly, as has our training in fighting structure fires."

After serving as Fire Chief from 2008 to 2010, Mefford retired from active service and joined the GFPD Board of Directors. He believes the board's role, as well as that of the firefighters, is "one of assisting, supporting, and protecting the residents of this district and their homes... when they may be having the worst day ever." His prior experience with GFR provides insight into what volunteers need to safely do their jobs so the Board can effectively support firefighters while providing responsible and efficient use of the taxpayers' monies.

As the board considers the future of GFR, Mefford emphasized the importance of staying connected to the community. "The trend in fire

service is to consolidate departments," he said. "Consolidation offers some benefits... but I believe [it] also makes departments less personal and less connected to their communities. There may come a day that Genesee considers consolidation for financial or volunteer support benefits, but for now I believe we are very well-situated."



About Scott Mefford, Former Fire Chief and Current Board President

Career: Active volunteer firefighter from

1994 to 2013, Fire Chief from 2008 to 2010, and current Chair of the GFPD Board of Directors

Hobbies: Fly fishing, hiking, playing bluegrass banjo, and having a beer with retired firefighters



GFR Firehouse Biscuits

Yield: 12

Prep time: 15 minutes

Total time: 35 minutes

Ingredients

- **Flour:** 4 cups (approximately 1/8 cup for rolling out dough)
- **Baking Powder:** 3 teaspoons
- **Baking Soda:** 1 teaspoon
- **Salt:** 1/4 teaspoon (if using unsalted butter 1 teaspoon)
- **Butter:** 1/4 pound (frozen)
- **Lard:** 1/4 pound (frozen)
- **Buttermilk:** 2 cups

Other Information

Firefighters love them plain or with a variety of toppings.

Directions

1. Place flour in mixing bowl and add baking powder, baking soda, and salt. Mix well.
2. Cut frozen butter and lard into pea size pieces, put into dry ingredients, and mix well.
3. Pour buttermilk into dry ingredients and combine with hands. (Mix just to combine wet and dry together) Mixing too much can create a biscuit with tough texture.
4. Dump dough onto floured counter (dough should be a little on the dry side, but as you knead and form the dough will come together) roll and knead to just bring the dough together and completely combine. (don't overdo it).
5. Form dough into a rectangle approximately 1 inch thick and approximately 8 x12.
6. With a dough scraper, cut into 12 evenly sized squares. Place on parchment lined baking sheet approximately 1/2 inch apart.
7. Bake in 400 degree oven for approximately 20 minutes (golden brown on top).

